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Homemaker News

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HOMEMADE FOOD FOR CHRISTMAS AT CAMP

Success of any Christmas food box from home depends on both the food and the packing. To insure a hearty welcome at camp be sure the food you send Christmas, or any time, looks good, tastes good, and travels well. Send only food that can stand heat and cold, knocking about in the mail, and as much as a 10 days' wait en route. Avoid food that breaks easily or might spoil and any greasy, sticky or moist food not packed in a leakproof container. Avoid shipping any food in glass.

gives the following tips

(Name) (Title) (Place)

from home economists of the U. S. Department of Agriculture on some happy choices of food to send from home to boys in uniform.

Cookies that travel best by mail are firm, rather soft, thick cookies, not brittle snaps or crumbly butter cookies. Square cookies pack better than round. Chocolate brownies or date bars made with honey or syrup travel well and receive a hearty welcome at camp. Brownies, frosted on all four sides to keep them moist, and wrapped individually in waxed paper and packed in tight boxes travel safely. Date bars and other firm cookies of dried fruit are also good choices.

Cake travels best in the tin it is baked in. Fruit cake and fudge cake are good for shipping. They can be baked and shipped in left-over coffee cans with tight covers, if you have any cans on hand.

Other ideas for the food box to camp are: Salted and spiced nuts in tight waterproof bags or boxes; dried fruit candies; candied fruit; fudge, cooled and shipped in a cheap baking tin; taffy or molasses candy individually wrapped in waxed paper.

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